



CREAMY GARLIC PERI PERI PULL-APART PREGO ROLLS

HEAT LEVEL 🔥🔥🔥

Delight in Creamy Garlic Peri Peri Pull-apart Prego Rolls - savory rolls filled with tender chicken, bathed in a creamy garlic peri peri sauce for a flavorful and satisfying treat.

40 Mins

6 Servings

INGREDIENTS

30ml (2 Tbsp) oil
4 skinless chicken breasts, thinly sliced
60ml (1/4 cup) Spur Creamy Garlic Peri Peri Sauce
60ml (1/4 cup) cream
250ml (1 cup) braised onions
6 Portuguese rolls, sliced lengthways
1 tomato, sliced
125ml (1/4 cup) grated mozzarella cheese

METHOD

- 1 Heat the oil in a medium skillet over high heat.
- 2 Add the chicken, Spur Creamy Garlic Peri Peri Sauce and cream.
- 3 Simmer for 8-10 minutes, add the braised onions and simmer for a further 2 minutes.
- 4 Divide the chicken mixture onto half of the rolls, followed by sliced tomato, cheese and then the top of the rolls.
- 5 Place in a preheated oven at 200°C for 5 minutes until the cheese has melted and the rolls are crispy.

VARIATIONS

None

